

WHAT IS CLAIMED IS:

1. A method for making a pizza crust from a dough,  
said method comprising:

resting said dough;

cutting said dough;

rolling said dough into a sheet;

extruding margarine on to said sheet;

folding said sheet over said margarine to form a  
fatted dough;

stretching said fatted dough;

piling said fatted dough;

stretching said fatted dough into a sheet;

piling said fatted sheet;

rolling said fatted sheet;

stretching said fatted sheet to a predetermined  
thickness;

puncturing said fatted sheet;

cutting said fatted sheet into pieces; and

baking said pieces.

2. The method as recited in claim 1 further comprising  
the step of spacing apart said pieces before baking.

3. The method as recited in claim 1 wherein said  
resting step further comprises airing said dough at  
least 45 minutes.

4. The method as recited in claim 1 wherein said predetermined thickness further comprises between 3 and 5 millimeters.

5. The method as recited in claim 1 wherein said margarine further comprises a margarine having a melting temperature of at least 65 degrees F.

6. The method as recited in claim 1 wherein said dough further comprises:

60% flour;  
1.25% yeast;  
1.25% salt;  
1.25% sugar;  
1.25% margarine; and  
32% water.

7. A method for making a pizza having topping ingredients, said method comprising:

mixing a dough;  
resting said dough;  
cutting said dough;  
rolling said dough into a sheet;  
extruding margarine on to said sheet;  
folding said sheet over said margarine to form a  
fatted dough;  
stretching said fatted dough;  
piling said fatted dough;

stretching said fatted dough into a fatted sheet;  
piling said fatted sheet into 16 layers;  
rolling said fatted sheet;  
stretching said fatted sheet to a predetermined  
thickness;  
puncturing said fatted sheet;  
cutting said fatted sheet into dough pieces;  
baking said dough pieces;  
allowing said dough pieces to cool; and  
applying said topping ingredients to said baked  
dough pieces.

8. An apparatus for making a plurality of pizza  
crusts, said apparatus comprising:

a mixer for combining ingredients into a dough;  
a roller for rolling said dough into a sheet;  
a folder for incorporating a layer of margarine  
into said sheet;  
a first stretcher for rolling said sheet;  
a first piler for layering said sheet to create a  
first layered sheet;  
a second stretcher for rolling said first layered  
sheet;  
a second piler for layering said first layered  
sheet to create a second layered sheet;  
a third stretcher for rolling said second layered  
sheet;

a docker for puncturing holes in said pieces; and  
at least one oven for baking said pieces.

add A<sub>1</sub>

add B2 >

add c47